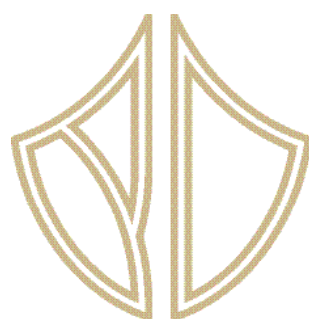




CHAMPAGNE & BUBBLES

<i>S.A. Bouché Père et Fils Cuvée Réservee</i>	185/ 945
<i>S.A. Ruida Domo Cava Brut Nature</i>	135/ 595

GOURMANDISE

Perfect with the aperitif

BREAD	55
PATA NEGRA 30G	165
PETIT CHOUX & VENDACE ROE	135
BOQUERONES	135
OLIVER	70
ALMONDS	70
CURRY CASHEW	70

STARTERS

BURRATA Blood orange, endive & pesto rosso	165
BAKED CELERIAC Crumbled Sort himmel, pecans & Taggiasca olives	160
WHITE ASPARAGUS AAA Hollandaise & wild garlic	245
ADD ON: Vendace roe 25g	125
LOBSTER ROLL Salted lemon, fennel, dill & celery	295
VENDACE ROE FROM KALIX 30g or 100g Freshly fried brioche, sour cream, red onion & chives	295/ 895
HALIBUT CRUDO Apple, cucumber, horseradish & gooseberries	155
● STEAK TARTARE 1/2 or 1/1 Dijon mustard, capers, shallots, cornichons, parsley & chilled salad A splash of Cognac	195/ 285 50
TOAST PELLE JANZON Beef tenderloin, egg yolk, toast, horseradish & Kalix vendace roe	295

COCKTAILS

<i>33'rd floor Martini</i>	205
Ógin vodka, Noilly Prat, anchovy olives	
<i>Rhubarb Royale</i>	205
Champagne Bouché Brut, Vedrenne rhubarb	
<i>Hisingen Gin & Tonic</i>	170
Arkipelag Premium London dry gin, GBG Skog tonic	
<i>Negroni</i>	195
Hernö dry gin, Campari, Mancino Rosso	
<i>Fig Leaf Collins</i>	170
Hernö dry gin, lemon, sugar, Fig leaf soda	
<i>Rhubarb Zero</i>	95
Rhubarb, lemon, sugar, soda	

CAVIAR

STURGEON ROE BAERII 30g 895/ 125g 2600
STURGEON ROE OSCIETRA 30g 1095

*Served with fried brioche,
smetana, red onion & chives*

OYSTERS

GILLARDEAU NO.3 FRANCE 55/ each 605/ dozen
GIGAS NO.3 SWEDEN 65/ each 715/ dozen

Lemon, tabasco & shallot



OYSTERS AND MUSSELS ARE SO-CALLED HIGH-RISK
FOODS THAT CAN CAUSE UNEXPECTED AND IN SOME
CASES UNPLEASANT REACTIONS

● = *Table side service*

CANARD À LA PRESSE

*A culinary journey in
four servings with Swedish
duck in focus*

**HAVE TO BE PRE BOOKED ON
OUR WEBSITE BEFORE YOUR VISIT**

FISH & SEAFOOD

POACHED WITCH FLOUNDER Lobster sauce, soft baked leek, puffed quinoa & Robuchon potatoes	365
WILD HALIBUT Artichoke, white asparagus, peas & new potatoes	395
GRILLED TURBOT ON THE BONE Fennel & crispy Jerusalem artichoke	
CHOOSE BETWEEN:	
Browned butter béarnaise	540
Browned butter, lemon & horseradish	495
SEAFOOD PLATTER Half lobster, fresh shrimp, dill cooked langoustines	895
Served with seafood spread, cocktail sauce, aioli, aged cheese, toasted bread, and freshly baked baguette.	

MEAT & POULTRY

● FLAMBÉED TOURNEDOS Provençal potatoes, haricots verts & three-pepper sauce	545
CÔTE DE BOEUF On the bone 600g for 2 persons Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	995
SWEDISH DRY-AGED SIRLOIN Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	545
CHICKEN FROM KNÄRED Morels, green asparagus, wild garlic & tarragon	365
DRAKENS ARTISAN SAUSAGE Made of beef fillet, ribeye, lard, oregano & garlic. Robuchon potatoes, mustard seeds & Bordelaise sauce	285

PASTA, PIZZA & VEGETARIAN

VENDACE ROE PASTA Lobster sauce, whipped ricotta & basil	325
PIZZA BIANCO Nduja, honey, basil & deep fried sourdough	285
PIZZA OF THE WEEK Ask your waiter	245
GRILLED KING OYSTER MUSHROOM Morels, green asparagus, wild garlic & Jerusalem artichoke	325
Socca ON CHICKPEA Beetrot, aubergine, goat cheese, honey, green salad & french fries	285